

RED CROSS WAR FUND

GIVE MORE
IN '44

VOL. XXXVIII.—NO. 250

CREDIT AMERICAN AERIAL GUNNERS WITH DOWNING OF 48 INTERCEPTORS DURING BLOWS AT LUFTWAFFE CENTER

Fortress Gunners Account for Nine of Nazi Craft, While 39 Others Downed by Fighter Planes—Paris and Luxembourg Stations Go Off the Air

By Charles A. Smith

LONDON, Mar. 30—(INS)—American aerial gunners were credited officially today with the destruction of 48 enemy interceptors during yesterday's daylight blows at the Luftwaffe production center of Brunswick, Germany.

In a communiqué issued soon after big British night bombers settled down from attacks on enemy-occupied Europe, headquarters of the Eighth U. S. Air Force announced that Fortress gunners accounted for nine of the Nazi craft. Earlier, it had been disclosed that 39 others had been downed by fighter planes.

The preliminary British communiqué announcing last night's attacks did not identify the targets. However, the German radio reported that "nuisance raiders" were over the western sections of the Reich shortly after midnight and a few minutes later the Paris and Luxembourg stations went off the air.

The night attacks came on the heels of yesterday's American daylight blows against the aircraft production center of Brunswick, Germany, and the Pas De Calais sector of the French invasion coast. Thirty-nine Nazi craft were shot down during furious air battles by speedy fighters which escorted the heavy bombardment units, but the toll taken by the Fortresses and planes bagged on the ground—was not yet known.

The big B-17's and their Mustang Thunderbolts—Lightning fighter screen met tough opposition for the first time in recent days as they hammered at Brunswick, one of the most important Luftwaffe production centers in all Germany. Some Liberators and the number of returning bomber formations reported being assaulted by as many as 156 present Focke-Wulf-190's, but the day's American losses were limited to nine bombers and nine fighters.

Philadelphiaans Are Wed At Ceremony in Bristol

Philadelphiaans were wed here on Tuesday afternoon at four o'clock, the nuptial ceremony being performed by the Rev. W. E. Preston Haas in the Bristol Methodist Church parsonage.

The contracting parties were Miss Geneva Andrus Stone, daughter of Mrs. Bessie Stone, and 2nd Lt. Earl S. Cunningham, of the U. S. Army Air Corps.

Attending the ceremony were several members of the Rebekah Assembly, Mrs. Bessie Stone, mother of the bride, being state secretary of the Assembly.

House-Warming, Birthday Party Tendered Mrs. Ellis

Mrs. Annie Ellis, Wilson street, formerly of Beaver street, was bated by several friends at the home of her daughter, Mrs. Louis Walters, last evening. The occasion marked Mrs. Ellis' 75th birthday anniversary, and also was in the form of a house-warming.

The guests enjoyed a social time and refreshments, and presented Mrs. Ellis with gifts.

LOCAL WEATHER OBSERVATIONS
FOR 24 HOUR PERIOD ENDING 8 A. M.
ATROM & HAAS WEATHER OBSERVATORY
BRISTOL, PA.

Temperature Readings

Maximum 41 F
Minimum 36 F
Range 5 F

Hourly Temperatures

8 a.m. yesterday 40
9 40
10 41
11 41
12 noon 38
1 p.m. 37
2 38
3 40
4 41
5 41
6 40
7 39
8 39
9 39
10 39
11 40
12 midnight 40
1 a.m. today 40
2 39
3 39
4 39
5 38
6 37
7 36
8 37

P. C. Relative Humidity 97
Precipitation (inches)77

TIDES AT BRISTOL

High water 8:41 a.m., 9:08 p.m.
Low water 3:18 a.m., 3:51 p.m.

Anyone who can volunteer use of their car, phone Bristol 3024.

Classified Ads deliver the goods

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Serrill D. Detlefsen President

Serrill D. Detlefsen, Managing Editor

Ellis E. Rauch, Secretary

Lester D. Thorne, Treasurer

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JOB PRINTING

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NEWS BRIEFS FROM SUBURBAN TOWNS

HULMEVILLE

Harry Richardson, Mrs. Harry Oliver, Hester and Barbara Wright. Mrs. P. Bentz has returned home after spending some time with relatives in Frankford.

Classified Ads deliver the goods

LANGHORNE

The employees of the People's National Bank and Trust Company held a dinner in Philadelphia on Tuesday evening in honor of bank

teller William J. Palmer, who will enter the service.

Miss Blanche M. Webster, of the Woods School staff, left on Monday for a two months' vacation in her home state, Wisconsin.

Mrs. Robert Leedom has been suffering with an infection of the eye.

Mrs. Clarence Buckman has returned from a visit with relatives in Harrisburg.

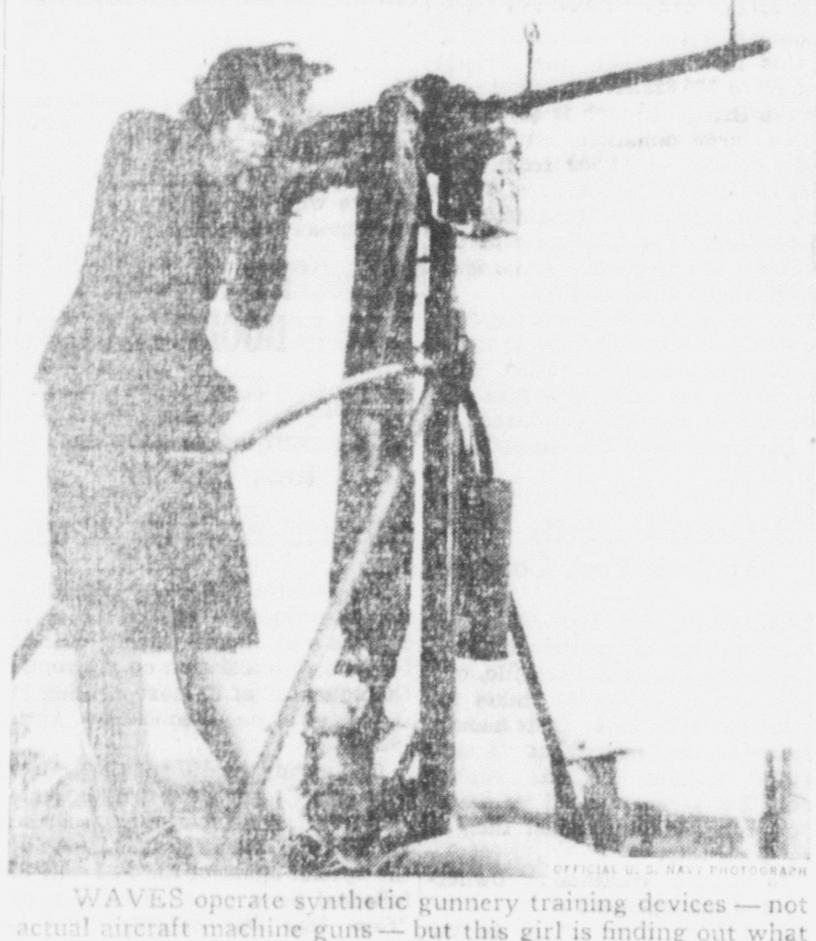
Major Gulden Mackmull and Cpl. Albert B. Tomlinson, residents of Langhorne, met each other in Italy the early part of March. Major Mackmull is a former Langhorne physician, and has been overseas 15 months.

Ira L. Kinney left on Wednesday for the Episcopal Hospital, Philadelphia, where he will undergo an operation on his eye.

Margot Mackmull, of Germantown, is spending some time with Miss Mabel Pidcock.

Mrs. Floyd C. Marlatt entertained members of the Friendly Sewing Circle at luncheon, on Thursday, at her home.

WAVES Teach Navy Pilots Gunnery



OFFICIAL U.S. NAVY PHOTOGRAPH

WAVES operate synthetic gunnery training devices—not actual aircraft machine guns—but this girl is finding out what the real thing is like. Hundreds of Navy fliers who today are shooting down Jap and Nazi planes received their primary machine gun training under tutelage of the girls in Navy blue.

The Navy needs—and needs now—thousands of girls for exciting, as well as prosaic, jobs with the WAVES. Information is available at Navy Recruiting Station or Office of Naval Officer Procurement.

ANDALUSIA

Mrs. Harold Wilkins, of Germantown, and Mrs. John Wilkins and son, of Eddington, were Sunday visitors of Mr. and Mrs. Harry Oliver.

Mrs. Gladys Mattern spent the week-end in Atlantic City, N. J.

William Roeger, of the U. S. Navy, who has been stationed at Bainbridge, Md., is home on a nine day furlough.

Miss Betty Paine is very ill.

On Tuesday evening the St. Agnes Guild gave a party in honor of the birthday anniversary of Mrs. Arthur F. Gibson after a delicious dinner ice cream and cake were served.

Those present: Mrs. Harry Wilkins, Mrs. Watson Wright, Mrs. P. Bentz, Mrs. Arthur Freas, Mrs.

THE RED CARNATION

by BURTON STEVENSON

CHAPTER FORTY-FIVE

"Only that there are one or two things about his death still puzzling me—a little?"

"Such as what?"

"That bullet hole in the floor near his chair," Duffy answered, looking at him keenly. But if Schneider was surprised he showed no trace of it. "Is there a bullet hole in the floor?" he queried.

"Yes. We found it yesterday."

"Oh, yes," said Schneider. "I heard that you and Tony were nosing about the place yesterday afternoon. So that's what you were looking for? How did it get there?"

"We sort of thought you might have put it there," said Duffy.

"What in blazes do you mean by that?" the lawyer demanded.

"So that settles that. Have you formed any theory as to why I should have killed McKibben?"

"He told Lily Edgerton that he had something on you that would blow you to bits if he gave you away."

"I suspect that Curly the Kid gave you that little automatic," and Tony motioned toward the gun on Duffy's desk.

"Has he said so?"

"No," put in Duffy. "He says he lost it."

"So that settles that. Have you formed any theory as to why I should have killed McKibben?"

"He told Lily Edgerton that he had something on you that would blow you to bits if he gave you away."

"That poor drunk would say anything," Schneider commented. "And why should I kill Metcalf?"

"Because he told Tony he knew who had killed McKibben and Tony told you, and you decided you didn't care to have him around any longer."

This is Miss Scott, Jim," said Tony. "Dr. Metcalf's secretary—you remember her. And, Miss Scott, this is Lieutenant James Duffy."

"Of course I remember Miss Scott," said Duffy, placing a chair for her.

"Astonishing!" Schneider remarked, with an amused smile. "I believe Tony did suggest something like that."

"That will be fine," Duffy broke in. "Come in," he called, as someone tapped at the door.

It was the man from the dictograph company, and he was not over-optimistic. "I've rigged up an amplifier," he said, "but I can't say how it will work or whether it will work at all. It all depends on what's on the record. It can't bring out anything more than is there. This machine?"

"That's it," said Duffy. "Do your best."

The man went to work.

"It's our last hope, I guess," remarked Tony gloomily.

"It looks that way," Duffy agreed.

"Well, what about him?" Schneider asked.

He took the 10:30 plane for Washington Thursday night," Duffy explained; "took a taxi from the Washington airport to the Union Station, and then another one from the station to the Mayflower Hotel. Kind of a roundabout way to get there, don't you think?"

"Well," countered the lawyer, "suppose he drove all over town, what of it?"

"At the Mayflower he seems to have registered as Herschel Schneider," Duffy pointed out mildly. "But all these little clues interested me—and then there's the ladder and the gloves and the towel and so on—because they seemed to indicate that somebody was trying to frame Metcalf."

"Why should you think that?"

Duffy glanced at Tony.

"I'll tell you why," the columnist retorted. "I may be afflicted with too much imagination, as you say, but there is one fact you can't get around: I happen to know that Metcalf could not possibly have killed McKibben."

"So you know that, do you?" Schneider asked, his face flushed.

"Yes, I know it. Metcalf wasn't alone Monday night. He had some body with him."

"I don't see anything incriminating in that," Schneider retorted.

"I told you that Terry thought he heard McKibben say 'Oh, hush,' but it has been suggested that what he really said was 'Hello, Herschel,' and that the shot drowned out the last syllable."

"As it happens, the woman is ready to come forward."

"What are you driving at?" Schneider asked.

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By JEAN MERRITT



How to Grow a Gourmet

Eating is one of the major joys of life—a love of good food among life's greatest blessings. This book is vouchsafed each of us at birth. We start life with a perfect palate. A palate as delicately attuned to taste and texture as the most subtle epicure's.

Time and the vicissitudes of the table may have dulled somewhat the sensitivity of your taste buds. Preferences and prejudice stifle your early rapture towards good food. But in your baby is re-born this opportunity for pleasure. You should see that his chance for life-long satisfaction is fulfilled.

Best way to grow a gourmet is to serve your baby fine food from the start. Introduce him early to the subtleties of taste and texture. Teach him to distinguish the true color, flavor, and aroma of choice food.

A perfect opportunity to teach good eating habits is presented in strained foods. For these prepared foods, which are now being served to tiny babies, have all the essentials needed to cultivate a discriminating taste in food.

They have a fine-grained texture as smooth as satin to the tongue. They run the gamut of food flavors, being made of fruits, vegetables, cereals, and meats. Their colors are

pure and strong, as clear in tone as an undiluted chroma. Their aromas are sweet, fresh, and as natural as the day they left the garden, the orchard, and the field.

What's more, strained foods may be used as a medium for introducing more sophisticated tastes to toddlers; for they are superbly suited to blending with other, later foods.

Given below, for instance, is a recipe in which strained prunes or apple sauce have been combined with rice to teach maturer tastes and textures. Thus strained foods not only help a baby savor his first foods with pleasure, but they widen the scope of his future joys, as well:

Creamy Rice Pudding with Prune Sauce

In top of double boiler scald—

1 cup milk.

Add, cooking until rice is tender—

2 tablespoons rice

1/2 teaspoon salt.

1 1/2 teaspoons sugar.

Pour some of above hot mixture into—

1 egg yolk, beaten.

Combine, blending thoroughly and heat for 1 minute.

Add—

1/2 teaspoon vanilla.

Chill.

Combine, blending thoroughly—

1 can (1/2 cup) strained prunes or

1 tablespoon lemon juice

1 1/2 teaspoons sugar.

Serve creamy rice pudding with sauce on top.

France Was First Power To Salute American Flag

The first salute of the United States received from a foreign power was rendered at Quiberon bay, France, February 14, 1778.

The flag to win the salute flew proudly from the mast of the frigate, Ranger, Capt. Paul Jones commanding.

The Ranger was one of the few ships of the line of the United States of America, the newest nation in the world and about the most friendless.

Jones may have gambled a bit in first ordering a salute of 13 guns to the Bourbon flag flown by the French ship commanded by Admiral La Motte Picquet—one gun for each of the 13 states. Had not the salute been promptly returned Capt. Paul Jones would have found himself in a most humiliating position, but he had weighed the possible prestige against the hazards of failure and adjudged the attempt worth while.

White smoke drifted lazily from the guns of the Ranger and Captain Jones and his men stood at attention. Their nerves were tense as they waited. There was an answering thud of heavy guns from the French frigate. Nine explosions rolled across the harbor and the men of both ships cheered loud and lustily.

Pledge to Flag

In the pledge described by the Second National Flag Conference (1924) the right hand is held over the heart during the words "I pledge allegiance to the Flag," then the right hand is extended palm upward toward the Flag while the words "Of the United States of America and to the Republic for which it stands, one Nation indivisible, with liberty and justice for all," are said. At the end the hand drops to the side. This practice, which is followed in schools, is suitable also for civilian adults who, however,

make monkeys of the police again—sure," Schneider asserted. "Meanwhile, Mr. Metcalf is waiting to take away that property of which you are illegally holding."

"All right, Herschel," agreed Duffy amiably enough, though there was a warning glint in his eyes. "I told you I would turn them over to you at three o'clock. We've got twenty minutes yet," he added with a glance at his watch, "plenty of time for a little experiment we want to do with the dictograph."

"What sort of experiment?" Schneider demanded.

"You'll see," said Duffy, and pressed a button on his desk.

"Wait a minute," Schneider broke in. "We object to any experiments with that dictograph."

"Object if you want to," said Duffy bluntly. "If you want the stuff before three o'clock, go ahead and start replevin proceedings."

Schneider's face was dark and his lids were half-lowered again. The satisfied smile had disappeared.

"At least we have the right to know what the experiment is," he said.

"Oh, all right," Duffy agreed. "I don't mind telling you. When we tested the machine Thursday night, we found a record in it which we didn't come out very clearly, so we dug it up with the dictograph company to rig up an amplifier."

"What sort of record is it?" asked the lawyer. "Another confession?"

"I can't say as yet," Duffy answered. "The record is in the machine," he added to the expert. "Go ahead and do your stuff."

The man opened the reproducer to make sure the record was in place. Then he turned a switch.

There were two loud clicks . . . "Oh, wait, wait!" cried Miss Scott, and started from her seat, then sank back again, her head over her mouth, her face crimson.

"Turn it off!" snapped Duffy.

"Now, what is it, Miss Scott?"

"Nothing, nothing," murmured the girl hoarsely. "I didn't mean to speak, I'm sorry."

Flavor Finds War Favor

Extending Seasoning, As Well As Meat, Is the Order of the Day

Flavor in food is one of its most attractive qualities. Most of the flavorful foods which were formerly abundant in the American diet are less plentiful now, so flavor extenders and flavor supplements are the order of the day. Therefore, it is natural that the emphasis in wartime cookery should spotlight seasonings.

Jessie Alice Cline, home economist, explains that seasoning can help to perk up many meats. They are particularly helpful in adding zest to bland foods she says. These are a few of her suggestions.

Try Meat Curry

Add a little mustard and less cheese to the white sauce base of a cheese dish. The cheese will go further with small sacrifice of flavor.

Use the meat from a soup bone for a lamb, beef or veal curry. Much of the meat flavor has gone into the soup so meat flavor will not be sacrificed by the use of a fairly strong seasoning. Use only about one teaspoon of curry with one and one-half cups of meat until the family becomes acquainted with the flavor.

If onions become scarce this spring, onion salt or onion powder will bring out the flavor of meat just as effectively as the widely used vegetable itself.

Gravies are excellent meat extenders and can be used for flavor in many recipes that originally called for tomato sauce.

If left-over beef or veal gravy has been used to extend meat flavor in one dish, try serving the extra meat in a paprika cream sauce. This is a favorite Hungarian seasoning. Add one or two teaspoons to two cups of cream sauce, or if desired, enough may be added to actually color the sauce red.

Use Herb Seasonings

Many of the herb seasonings that have always been used with meat can be used in meat extender dishes to add to their flavor. A bayleaf stuck in a rice extended meat

loaf seasons it deliciously and helps to hide the fact that it isn't all meat.

A bread dressing flavored with sage seems to be a more successful meat extender than the bland bread alone. When possible try to make the dressing into a stuffing by cooking it inside the meat. It is sure to taste good that way.

Biscuits to top a meat pie have lost when flavored with rosemary. Use one-half teaspoon rosemary in a standard biscuit recipe.

MORRISVILLE

The Women's Society of Christian Service of Grace Methodist Church plans a covered dish luncheon for Tuesday next in the social hall of the church. A business meeting will be held at two o'clock at the residence of Mrs. Charles Metz.

Add a little mustard and less cheese to the white sauce base of a cheese dish. The cheese will go further with small sacrifice of flavor.



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Zonite Antiseptic	23c, 47c, 79c	Mifflin Alcohol	pt 29c
Belfair Sanitary Napkins	doz 15c	Mennen Antiseptic Baby Oil, 47c, 98c	

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We wish it were possible to speak to each one of you personally who have called us about fuel during the past winter. That being beyond our ability we are taking this means to say, we think you have been wonderfully patient and cooperative. You have acted as all great Americans in a trial, bravely and uncomplainingly. We have tried desperately hard to be equitable and understanding but if you feel at times we failed, please forgive us, it's a poor excuse but human nature weakens at times under constant pressure. We sincerely thank you and hope the new plan as announced by the Fuel Administration will prevent at least to a degree the disturbing experience of last Winter.

As briefly as we are able to phrase it, the following is the Fuel Administration's plan for distribution of Anthracite and Coke from April 1st, 1944 to March 31st, 1945. Present fuel requirements will be met without the filing of forms.

1. A consumer declaration form must be filled out and placed in the hands of a dealer, who is not permitted to make a delivery until this form is in his possession.

2. Do not file this declaration with more than one dealer for the same property without indicating same on the form.

3. Fill out the form completely.

After the declaration is filed, the following action is permitted:

A. Between April 1st, 1944 and October 1st, 1944, the dealer may deliver 50% (no more) of your declared annual requirement.

B. No consumer is permitted to receive more than 87½% of the declared annual requirement of Anthracite or Coke, the remaining 12½% if required must be a substitute fuel.

C. The filing of the declaration does not automatically constitute an order; you must give specific instructions about an order.

D. The form and the regulations have been created by the Fuel Administration of the U. S. Government. There are penalties imposed on both consumer and dealer for any false statement or violation of the requirements.

E. If you will inform us we will gladly furnish the form and do anything possible to be of assistance.

Again to our host of friends WE THANK YOU.

F. A. SIMONS BROS.

LUMBER PAINT MILLWORK BLDG. MATERIALS

Cornwells 0122 Bristol 3222 Torresdale 7039

THE CAPITOL WHIRL

A Digest of Things Political Occurring At Harrisburg

By International News Service

HARRISBURG, Mar. 30—(INS)—Wendell Willkie, the Republican Party's 1940 standard bearer, will not test his strength in Pennsylvania's primary election April 25. His supporters, not as numerous as four years ago, have not thumped the political drums in his behalf as vigorously as in the past. Political observers for Gov. Edward Martin report "little if any" sentiment for the 1940 nominee at present except in Allegheny and Mercer Counties. . . . The consensus has been that the Indianan's chances of wowing voters in Pennsylvania were sidetracked when the State GOP organization endorsed U. S. Sen. James J. Davis, of Pittsburgh, for another term. . . . There was some fear among Republican leaders prior to the endorsement that Davis, who has not based in party favor during recent years, would bolt to Willkie if the organization snubbed his candidacy.

Four years ago Willkie's bandwagon had such passengers as County Republican Chairman G. Gravill Dierh, of Lancaster; David Vaughn, of Luzerne; and Frank J. Harris, of Allegheny. . . . In addition, M. Harvey Taylor, of Harrisburg, then on the threshold of being elected State Chairman, was just outside the recalcitrant camp. . . . At a meeting of County Chairmen at Hershey in June, 1940, Taylor associated himself with the three Willkie boosters prompting former Gov. Arthur H. James, speaker, to make a veiled reference to "those who had left the fold" of the regular organization.

An interesting test of the Federal Hatch Act by "States Rights" advocates may be forthcoming if John H. Stewart, Warren attorney, ap-

If You Have News
We Want To Know It

Residents of the communities suburban to Bristol are invited to present items of news to the various correspondents for publication in The Bristol Courier.

The said correspondents and their telephone numbers are here listed for convenience of the public:

Andalusia: Mrs. Harry Oliver, ph. Cornwells 0333.

Croydon: Mrs. George Sperling, ph. Bristol 2603; Mrs. Harry Frederick, ph. Bristol 7381; Mrs. Timothy Coyne, ph. Bristol 7245.

Cornwells Heights: Mrs. Harry Minster, ph. Corn. 634-M; Mrs. Frank Escher, ph. Corn. 0233.

Cornwells Manor and Echo Beach: Mrs. James Drumm, ph. Cornwells 0487 W.

Edgely: Mrs. D. Winfield Reed, ph. Bristol 2644.

Emilie: Miss Martha Prael.

Hulmeville: Miss Elma E. Haefner, ph. Hulmeville 6521; Mrs. Earl Phipps, ph. Hulmeville 6628.

Langhorne: Mrs. Wimmer Black.

Newportville: Mrs. C. N. Ingham, ph. Bristol 7012.

Tullytown: Mrs. C. A. Johnson, ph. Bristol 7511.

In cases of "spot" news where the correspondent cannot be immediately reached, telephone the office of The Bristol Courier, Bristol 846.

FLAKO
PIE CRUST

Just add water. No measuring. No sifting. No mixing. Make a light, flaky pie crust, at every baking, by just adding water to Flako's quality and precision-mixed ingredients.

FLAKORN
CORN MUFFIN MIX

And here's Flakorn—the easy way to make delicious corn muffins.

KEEP BUYING WAR BONDS

TORANO
Pays the Limit for
All Used Cars
ANY MODEL, MAKE
OR YEAR
132 OTTER STREET
Phone Bristol 9953

How to Dodge Jack Frost When Starting Garden



This U. S. Department of Agriculture Map Shows Dates on Which the Chances of Damage From Frost Are Only One to Ten.

Temperature is the most important limiting factor in all outdoor horticultural activities. Soil can be improved, water can be supplied artificially.

But except for occasional desperate measures such as the smudge pots in California orange groves, or some other protection for tender plants which may be effective when the difference of a few degrees may save a crop, planters are at the mercy of the temperature.

A key-day in the spring, which governs all operations, is the date when in your locality it becomes relatively safe to set out tender plants. In other words, the frost-proof date. This does not mark the beginning of gardening, because seeds of hardy vegetables can be sown as soon as the ground has thawed out and become dry enough to work. This is usually 30 days before the frost-proof date.

There is nothing to be gained, moreover, by taking this risk with plants which have been started indoors, since they may be seriously injured by a hard frost which does not kill them, and always do best when they continue growing without a check.

peals to the U. S. Supreme Court any adverse decision by the U. S. Civil Service Commission in the case of his father, Secretary of Health A. H. Stewart, accused of violating the Federal statute along with 14 other Commonwealth employees and officials. . . . The Secretary has vigorously denied allegations that he coerced or advised employees of his department to make "voluntary contributions" to the Republican campaign fund in 1942. . . . It, however, the Commission overrules his contention, his son has indicated he would ask the na-

tion's highest tribunal to review the decision. . . . Stewart, whose able administration of the department under former Gov. Arthur H. James prompted Gov. Edward Martin to reappoint him, has said the Commission's investigation was initiated for political reasons. . . . The Hatch Act, passed by Congress five years ago, originally applied only to Federal employees but in 1949 it was amended to extend its prohibitions to State employees whose "principal employment" was in connection with the work for which they paid in whole or in

part with Federal money.

States rights supporters claim the Act, in its present form, can be used to strangle political parties on Capitol Hill because most of the big departments—Health, Highways and Labor and Industry—are the recipients of large Congressional appropriations. . . . The Act contains a phrase that employs coming under its provisions should not be "coerced, commanded or advised" to make contributions. . . . A liberal definition such as States Rights supporters contend has been placed on "advise" could choke off political discussion, even in conversations off the job, in departments receiving Federal grants.

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Boil potatoes until done, but not too soft, slice them when cooled and add oil and vinegar. Chop onion and celery very fine, and

add with capers, parsley, and salt and pepper to taste. Pour a thin mayonnaise over all, mixing thoroughly with a wooden spoon and fork. Garnish with lettuce, a few pieces of lemon and cut beets.

Lettuce, lemon.

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Dr. E. E. Wildman Will Speak To Club Members

Dr. Edward E. Wildman, of Philadelphia, will speak on conservation and also tell the story of Hawk Mountain, the preserve which provides a home for many hawks, when he appears at the meeting of The Travel Club tomorrow afternoon. The hour of the meeting in the club home is 2:30.

Dr. Wildman, former director of nature study in the Philadelphia public schools, was appointed by Governor Martin as a member of the committee to plan for the statewide observance of the birth anniversary of William Penn on October 24th, 1944.

Mrs. Earl Tomb will be in charge of the program.

Today's Quiet Moment (By the Rev. James R. Gaffey)

Pastor

Bristol Presbyterian Church

Almighty God, Lord of all mankind, deliver us from doubt and fear. Place within our hearts a strong and abiding faith in Thee which will enable us to believe, regardless of the disappointments and trials which fill our lives. May we not be afraid of the circumstances in which we live, but may we know and believe that there is a loving God and Father above all things, in Whom we live and move, and in Whose presence we are safe. Let us feel the touch of Thy hand upon ours, and see the light of Thy countenance guiding us in our way. In His Name we pray. Amen.

cent fall at the home of her son-in-law and daughter, Mr. and Mrs. Garretson, Swan street.

The Misses Mary Mancine, Pond street; Gene DiPasquale and Alfreda Lonzenski, Pond street, spent Saturday in New York City.

Mrs. M. Heaton, Washington St., spent the week-end with her son-in-law and daughter, Mr. and Mrs. Edmund H. Berry, Fort Washington.

Franklin Mershon, Jr., Otter St., has been ill at his home with an attack of grippe.

Mrs. Thomas Campion, a student nurse at Cornell Hospital, New York City, spent the week-end with her parents, Mr. and Mrs. Joseph Whyatt, Wilson avenue.

Mrs. William Boyd, Jr., Knoxville, Tenn., is spending ten days with relatives and friends in Bristol.

Cpl. Robert McDonald, has returned to Camp Swift, Texas, after spending a week at his home on McKinley street.

Henry Most, Merchantville, N. J., spent Saturday and Sunday with his sister, Mrs. L. J. Bevan, Dorrance street. Mrs. Naomi Warren and Miss Hope Warren, Merchantville, were Sunday dinner guests of Mrs. Bevan.

John Harman, S. 2/c, who was stationed at Sampson, N. Y., has been transferred to Norfolk, Va.

Mr. and Mrs. Martin Percy, Collingswood, N. J.; and Miss Elizabeth Percy, Philadelphia, were Sunday guests of Mr. and Mrs. C. L. Kline and Mrs. Ida Percy, Pond street.

Mrs. William Carson, Linden St., has been recuperating from a re-

deth Manor, were entertained over the week-end at the home of Mr. and Mrs. James Mullen, Darby.

Mr. and Mrs. Robert VanAken, Sr., McKinley street, spent Sunday with their son and daughter-in-law, Mr. and Mrs. Robert VanAken, Jr., Holmesburg, Pa.

Set. Jack Hopkins, Aberdeen Proving Grounds, Md., spent the week-end with his wife at their home on Nelson Court.

J. Horace Cox, who is stationed at Bainbridge, Md., spent the week-end at his home in Landreth Manor, Miss Louise Marie Gallo, Tren-

ton, N. J., was a guest during the governor's eldest son seems to be following the musical bent of his father, who was something of a singer in New York and Michigan in his early years.

CHIP OFF OLD BLOCK

ALBANY, N. Y.—(INS)—Thomas E. Dewey, Jr., 11, will play one of the lead parts in "The Pirates of Penzance," to be presented by the Albany Academy next month. The

Call Bristol 846 and ask for a Classified Ad taker when you want to place a classified ad in the Courier.

Faith Clarke's SHOPPING TIPS FOR BUDGETEERS

AT LEAST a frill for Easter! It's amazing what a bit of the latest neckwear will do to make last year's suit look like next year's. The Snellenburg Neckwear Dept. has two of the most attractive groups in town, priced respectively at \$1.85 and \$2.85. Many styles, tailored and dressy. One of the newest net guimpes has sets of detachable rosettes! Such neckwear can be used for Easter gifting, too. (1st fl.)

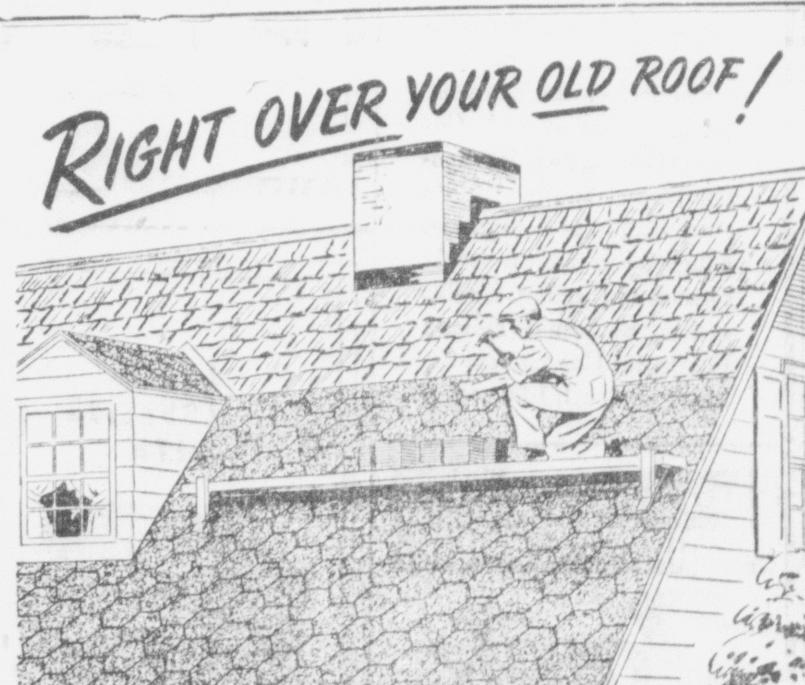
BIBLE SEASON. Of course, Bibles are in season all year round but Easter does seem a very right time to buy them for folks who mean much to us. The first floor Snellenburg Book Department is featuring a King James version of the Bible known as the "International," at \$4.25. It's a very satisfying edition being profusely illustrated, having a concordance, maps, questions and answers, summaries of the books of the Bible, pronouncing list, and Christ's precious words in red. The back is genuine leather, the leaves have gold edges. Pretty nice.

FLOWERS THAT LAST beyond their Easter duties are those delightful ones which the first floor department of corsage and millinery posies is now displaying in the Snellenburg Store. There is an unusually wide assortment including every flower Mother Nature created and several more. Such natural appearing orchids I never saw in this art of permanence. Two in a corsage, perhaps, or a tie that will go with his eyes? The Men's Furnishings Dept. of the Snellenburg Store. Perhaps he'd like to shop with you, help to select his own. Tell him the department is located, for his convenience, right inside the 12th and Market Sts. door. The Irvington shirts feature those good Everfit collars that stay neat from morn to night. The Arrow shirts feature the famous collars with the Mitoga form-fitting bodies. Included in both makes are plain white broadcloths and an assortment of stripes. Sizes 14 to 17. Sleeve lengths 32 to 35. A buy.

HIS EASTER NECKWEAR. Be sure you really know the kind of ties he likes, and then buy him three or more for Easter! Remember, he must like them even if you don't. However, if you want to buy at least one on a gamble, do get a tie that will go with his eyes! The Men's Furnishing Department in the Snellenburg Store has such an extremely large spring showing of ties of famous makes—that you will have no trouble in finding the perfect ones for the perfect man. Among them are Sportown Wools, Wembley Crush-Proofs, Innumerable Arrows, Grayco ties from California, etc. Such patterns and colors! All \$1 or \$2. (1st fl.)

INCREDIBLE but true! A large assortment of smart unrationed shoes can now be had at the Snellenburg Store at the good price of \$4.95. Chiefly black or blue gabardine with smart, long-wearing synthetic soles. Full-fashioned backs and cut-out toes. Most of this trim footwear is equipped with Cuban heels or the lower junior heels. It delights me that these are in time for Easter, and in such abundance. You'll like, too, the many new spring styles among the variously priced rationed shoes of this well stocked first floor department. Several famous makes from which to choose.

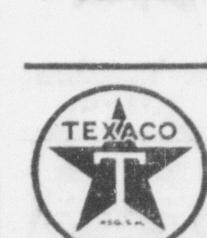
P.S. Shop in person at this friendly store—Market from 11th to 12th, thru to 1125-29 Chestnut St., Phila. Order by mail or phone free (5c, 10c and 15c out-of-town calls only). Penna. ENTERPRISE 10160, New Jersey WX 1150. Faithfully, FAITH



RIGHT OVER YOUR OLD ROOF!

...WITH TEXACO HEXAGON Shingles

Years of economical protection! That's most important and that's what you get with these Texaco Hexagon shingles that can be applied *right over your old roof*. They are durable, mineral surfaced shingles with a felt and asphalt body. They not only protect against the weather but also *against fire*. They're smart in pattern and beautiful in either rich, solid colors or pleasing color blends. Stop in and see samples. Let us help you with your roofing problems.



SATTLER
5TH AVE. & STATE ROAD, CROYDON
PHONE BRISTOL 2321

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IT'S ALL IN THE PAINT!

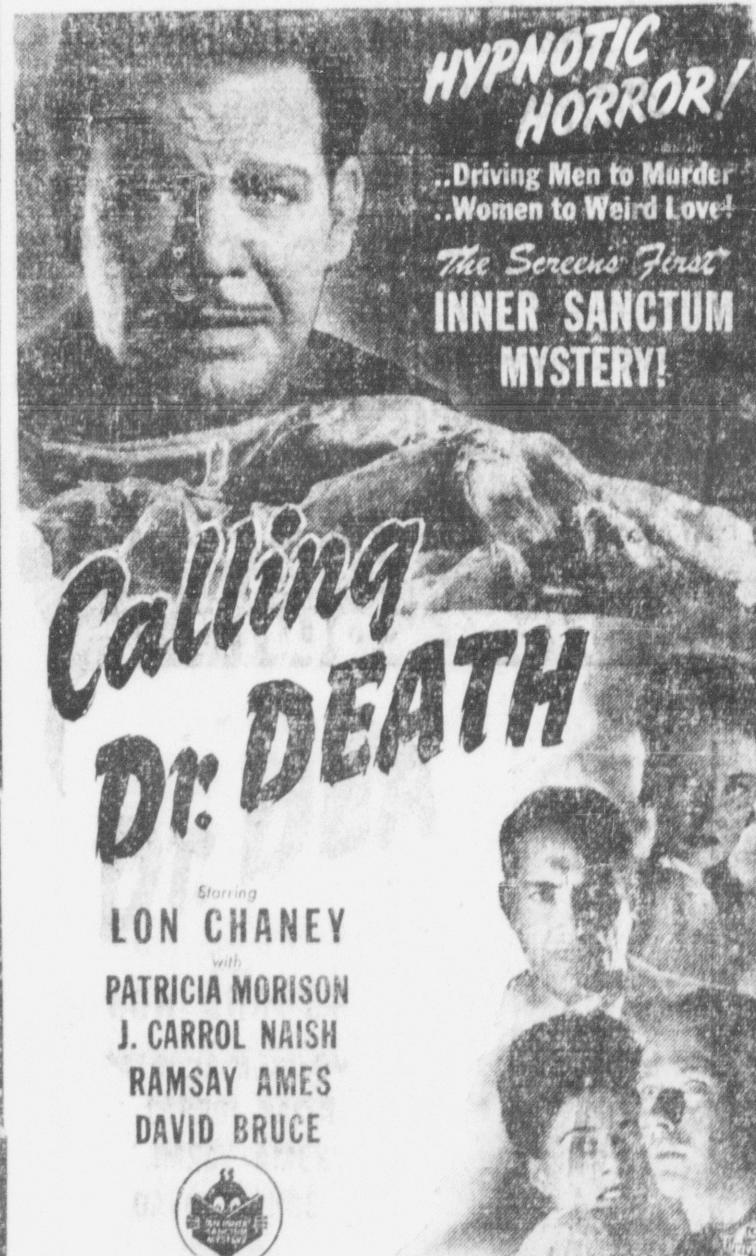
It's all in the paint you buy! A good product is lasting in color—it holds up against time and weather—it gives your home protection and improved appearance.

We have the right paints to stand up to our climate. Call in at C. S. Wetherill, Jr., today for color charts and suggestions for painting your house this spring. Utilize our budget payment plan.

C.S. Wetherill Jr.
TEL. 863
GREEN LANE & HIGHWAY - BRISTOL

GRAND
THURS.-FRI.-SAT.
Matinee Saturday at 2 P.M.

DOUBLE ATTRACTION SHOW!



CARTOON—"WRECK OF THE HESPERUS"
MOVIETONE NEWS

Acme Super Markets

SPREADS THAT "CLICK"

with everybody when spread on that enriched wholesome Supreme Bread. You can be sure your family will enjoy both of these delicious spreads. No points needed.

MARMALADE PEANUT BUTTER SUPREME BREAD Enriched by addition of Vitamins B1 and B2, Niacin and Iron.

USE RED STAMPS G8 TO JS IN ADDITION TO AS TO FS (Stamps Now Good Till Used)

HAMS Lean Smoked (1 pt) 29c
Shank End lb 29c
Buff Ends Ham 13 pts to 33c Whole Hams Ready to Eat 3 lb higher
Slices Ham 10 pts to 49c Whole Hams (5 lbs a box) 3 lb higher

PORK CHOPS Rib (2 pts) 29c: Boneless (2 pts) 32c
Lean Chuck Roast (7 pts) 28c
Smoked Picnics Lean 29c

Bacon White or Piece 11 pts to 29c Boiling Beef Flat Rib (4 pts) 19c Wind on Proper Hash 10 pts to 19c Short Ribs Beef 10 pts to 21c Hom-de-Lite Beans 17c Hamburg Franks (6 lbs a box) 28c Dill Pickles 2 for 9c Shank Beef Bone in (3 pts) 19c

Fresh Chesapeake Shad Buck lb 23c: with Roe lb 33c
Fancy Cod Fillets 39c
Fancy Flounder Fillets 45c
Fancy Boston Mackerel 17c

ASCO Fancy Golden CORN (8 pts a can) Grade A Cream Style Prepared from young tender Golden Cross Earliest Corn Points Each 5 Maryland Ripe Tomatoes 2 No. 2 cans 19c

RED BEETS Robford Sliced (2 pts) 12c
Canned (16 oz per jar) 12c

Egg Dyes 10c
Gold Seal Large Dated Fresh EGGS Carton of 12 46c Silver Seal Large Eggs Carton of 12 43c Every egg guaranteed

Bacon 37c
"No Waste" Bacon

SUNRISE TOMATO JUICE 24-oz can 10c
Vine Ripened
Points Each 3 Grapefruit Juice Glassware Grade A 46 oz can 29c: Polk's Sweetened 27c
2 Florida Orange Juice No. 2 can 19c
12 Dole Pineapple Juice No. 2 46 oz can 35c

Smith's Pea Soup Mix 21/2 c. pkg.
Robford Rice Fancy 2 lb 23c Cream White 15 pts to 64c Shortening 3 lb 79c Floor Wax Spender 1-1/2 lb 21c ASCO Oleomargarine All 16 pts to 24c Oleomargarine All Sweet 5 lb 99c

Kills odors in kitchen, living room, sick room, bath room, nursery, closets. Just pull up WICK. It does the trick!
OKAIR Deodorant bottle 39c
GET READY FOR GARDEN PLANTING Ferry Morse's Dresser Flower and Vegetable Seeds 5c: 10c Grass Seed Park 5 lb 99c

LARD (No Points) lb 16c
Virginia Lee Chocolate and Gold Layer CAKE each 35c White Icing
Best Pure LARD (No Points) lb 16c
Virginia Lee Chocolate and Gold Layer CAKE each 35c White Icing

ASCO COFFEE lb 24c: 2 for 47c
A blend of the world's finest coffees. Save coupons on bags for valuable premiums.

Easter Flowers
Assortment of Colorful Potted Plants in Your Nearest Acme

ASPARAGUS California Selected 33c
Extra Fancy California Carrots 2 bunches 13c
California Avocado Pears 2 for 25c
Florida Seedless Grapefruit 2 for 15c
Florida Valencia Oranges 2 for 39c

TOMATOES Solid Florida 25c
cellophane package
Farmdale Quality Poultry Feeds
Scratch Grains 25-lb bag 86c : Chick Grains 25-lb bag 88c
Laying Mash 25-lb bag 98c : Mash Growing Starting and 25-lb bag \$1.07

FARRAGUT AVENUE Between Monroe and Fillmore Streets
Plenty FREE PARKING Alongside This Market
107-11 BELLEVUE AVE., SOUTH LANGHORNE, PA.

Open Fri. till 1 P.M.. Sat. till 9 P.M.

SHOP CAREFULLY-BUY WISELY this Easter! IF YOU NEED CASH
Just Phone Bristol 517
Ask for Miss Johnson
If your budget is out of balance due to increased living costs a small loan will provide the cash for new Spring Clothing. We make loans for every emergency—and only your signature is necessary.
You can apply by phone and arrange an appointment to call for the money.

Girard Investment COMPANY
245 Mill Street—Over McCrory's
Office Hours: 9 to 5; Sat. to 1

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Mrs. Earl Tomb will be in charge of the program.

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In a Personal Way ---

INTERESTING items of news mainly about people you know. A chronicle of the activities of the people of Bristol; their goings and comings. - - -

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Engagement announcements must be submitted in writing.

Franklin Mershon, Jr., Otter St., has been ill at his home with an attack of grippe.

Mrs. Thomas Campion, a student nurse at Cornell Hospital, New York City, spent the week-end with her parents, Mr. and Mrs. Joseph Whyatt, Wilson avenue.

Mrs. William Boyd, Jr., Knoxville, Tenn., is spending ten days with relatives and friends in Bristol.

Cpl. Robert McDonald, has returned to Camp Swift, Texas, after spending a week at his home on McKinley street.

Henry Most, Merchantville, N. J., spent Saturday and Sunday with his sister, Mrs. L. J. Bevan, Dorrance street. Mrs. Naomi Warren and Miss Hope Warren, Merchantville, were Sunday dinner guests of Mrs. Bevan.

John Harman, S. 2/c, who was stationed at Sampson, N. Y., has been transferred to Norfolk, Va.

Mr. and Mrs. Martin Percy, Collingswood, N. J.; and Miss Elizabeth Percy, Philadelphia, were Sunday guests of Mr. and Mrs. C. L. Kline and Mrs. Ida Percy, Pond street.

Mrs. William Carson, Linden St., has been recuperating from a re-

covery.

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To Ease Misery of Child

96 Jurors Selected For Duty at April Court Term

Continued From Page One

Phoebe B. Shelly, Quakertown; Edith B. Taylor, Bristol RD; Leonard C. Vansant, Feasterville; L. Mary K. Leaver, Mechanicsville. Nalda White, Bristol RD 2; Sadie Wentz, Quakertown RD 2; Herbert L. Worthington, Furlong; Walter Waterhouse, Oxford; Samuel C. Wood, Lumberville; William Wylie, Bristol RD 2; Inez G. Yardley, Yardley; and Elmer G. Yoder, Quakertown RD 2.

Air Force Lieut. Is Missing in Action

Continued From Page One

high school and before entering the Army, Lieut. Peters was employed by the Midvale Steel Company, Philadelphia. His last visit home was in July, 1943. He has been awarded the air medal and two oak clusters. He is credited with bringing down two German fighter planes.

FBI Agent To Speak To School Directors

Continued From Page One

Philadelphia Board of Education; and Hon. Thomas B. Stockham, a member of the State Legislature.

The Doylestown High School Band, under the direction of Earl Erick, will render a concert beginning at 7:30 p.m.

The War at A Glance

Continued From Page One

The Burcharest-Lwów railroad was cut by Soviet tank and infantry forces which captured Kolomyja, fall of which also slashed a rail line running to the Hungarian capital of Budapest, 285 miles to the southwest.

Koloma guards the approaches to the historic Tartar Pass through the Carpathians. At the other end of the Pass in Ruthenia, former Czechoslovakian territory now held by Hungary.

Elsewhere along the flaming Ukrainian battlefronts, Soviet legions drove closer to the Black Sea port of Odessa; killed upwards of

5,000 Germans and captured more than 1,500 others, and seized the important communications center of Balta, 107 miles northwest of Odessa.

On the opposite side of the Balkan Peninsula, specially-trained American combat troops were reported fighting beside British forces and Yugoslav partisans against the German occupational units in Dalmatia. The London Daily Mirror said the Yanks had undergone guerrilla training and have been in operation for several months; they have taken "scores" of Nazi prisoners and inflicted heavy casualties on the enemy.

Across the Adriatic, a withering curtain of fire by Fifth Army artillery batteries churned the Italian Cassino front into a maelstrom of devastation. The Allied bombardment, now in its fourth day, was to thwart fresh Nazi attempts to infiltrate into United Nations positions. The enemy was trying to sneak into advanced points previously evacuated by Indian and New Zealand troops.

Two small enemy attacks against allied beachhead positions were repulsed south of Rome. Patrols were active on all fronts.

From Mediterranean bases, an official communiqué revealed today, bombers of the United Nations raided the Bulgarian capital of Sofia for the first time in more than a week. The original dispatch failed to identify the Allied targets, but in all previous assaults upon the city the raiders have concentrated upon vital railroad installations.

The air war continued over northwestern Europe, too, with Royal Air Force bombers striking key targets in occupied territories during the night. The British craft swept across the Channel in the wake of yesterday's massive blows by American heavy bombers against the Reich and the French "Invasion coast."

In daylight yesterday, U. S. Fortresses hammered the aircraft city of Brunswick while whale-like Liberators struck the Pas de Calais sector of northern France.

The threat to two Indian communications centers mounted with the steady advance of a pair of Japanese tank-paced columns despite strong Allied resistance on the Burmese-India frontier. Though two enemy spearheads were stopped in their drive for Imphal, capital of Manipur State, a third was some

LATEST NEWS BULLETINS

Continued From Page One

Havoc Wrought on Strong "Jap" Invasion Column

New Delhi—Allied artillery batteries, deep within the Indian jungles, and low-flying warplanes wrought havoc on a strong Jap invasion column today, killing or wounding scores of enemy troops and destroying valuable equipment to bits.

The column, one of four attempting to push into India, was caught in an open stretch northeast of the big Allied supply base at Imphal.

Lord Louis Mountbatten announced that at least 2,500 Jap officers and men have been killed since the Allies launched their hard-hitting offensive in central Burma several weeks ago.

Patrols were active south of Maungdaw on the Arakan front, while warplanes attacked important installations over a wide area.

30 miles from this road junction, a position with the R. A. Hunter Ordnance & Chemical Co., here,

LANGHORNE

Robert Andressy, of Newtown, Chinese and American forces tightened a noose about encircled Japanese troops.

Giants blazed in the wake of a smashing American aerial blow against eight enemy bases in the Southwest Pacific.

Mrs. A. L. Brooks will leave Langhorne to reside in Somerville, N. J.

Peter Webb, son of Mr. and Mrs. Ralph Webb, of Glen Lake, is recovering from an appendicitis operation.

CORNWELLS HEIGHTS

Mrs. Frank Brown has accepted



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Giant fires blazed in the wake of a smashing American aerial blow against eight enemy bases in the Southwest Pacific.

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Peter Webb, son of Mr. and Mrs. Ralph Webb, of Glen Lake, is recovering from an appendicitis operation.

Oranges, lemons and cranberries combine to make many healthful and delicious dishes. The affinity is particularly desirable in salads and sherbets. Below you will find two or three recipes that bear out

the truth of this statement admirably.

The recipes require not a single ration point although your sugar coupon will have to be considered.

Need I say more?

Orange Cranberry Relish Salad

2 oranges
1 lemon
2 apples
1 pound (4 cups) fresh cranberries
2½ cups sugar

Quarter peeled oranges, lemon and apples, remove seeds and core and put through food chopper. Put cranberries through food chopper. Combine, add sugar and blend. Let stand a few hours. Use as a relish with meats, hot or cold.

Cranberry Sherbet

1 pound (4 cups) cranberries
2½ cups water
2 cups sugar
1 tablespoon gelatin
½ cup cold water
1/3 cup lemon juice

Cook cranberries and water until all the skins pop open. Strain and add sugar and gelatin, softened in cold water. Heat until dissolved. Cool and add lemon juice. Pour into tray of mechanical refrigerator

and freeze until firm (3 to 4 hours).

Cranberry Ambrosia

2 cups sugar
3 cups water
2 apples

Boil sugar and water together for 5 minutes. Add peeled and sliced apples and cook slowly for 15 min-

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